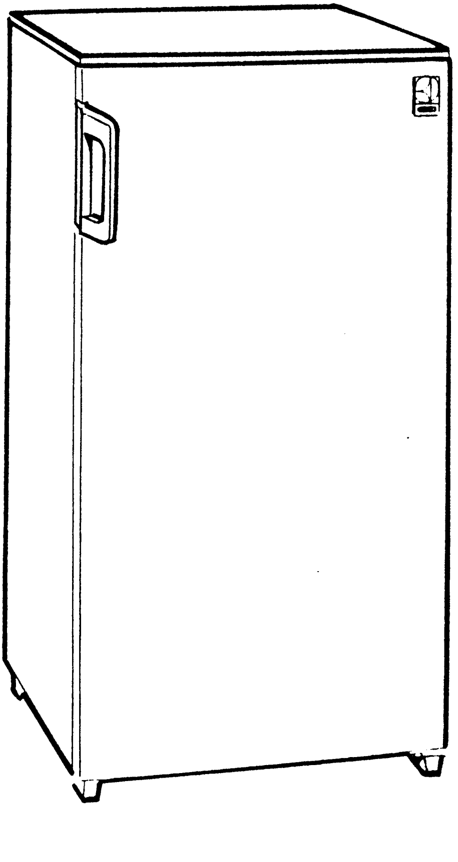


Installation and Use of refrigerator

MODEL RF750,A

PLEASE HELP

IF THIS APPLIANCE IS REPLACING AN OLD REFRIGERATOR OR FREEZER WHICH IS GOING TO BE SCRAPPED, WE ASK YOUR ASSISTANCE IN PREVENTING CHILDREN FROM BECOMING TRAPPED INSIDE THE OLD MODEL BY ENSURING THAT ITS DOOR OR LID IS REMOVED BEFORE DISPOSAL.

This appliance conforms with the requirements of EEC Directive No.76/889 relating to radio interference.

INSTALLATION

When selecting the position for your refrigerator, the following locations must be avoided.

a) Next to a cooker or other source of direct heat, or where the cabinet would be subjected to prolonged periods of direct sunlight.

b) Where the room temperature is likely to fall below 16°C (60°F), otherwise there is the risk of over-cooling in the fresh food compartment.

c) In a small pantry or any other location with restricted ventilation.

The surface on which the refrigerator is to stand must be firm, and the cabinet should be level in both directions. Level adjusting screws are provided in the feet.

When operating, heat is emitted from the cooling system at the rear and this has to be carried away by air circulating over the back of the refrigerator. To allow for this, the space under the cabinet must not be obstructed in any way and, if there is a shelf or other obstructing surface over the top, a free space of at least 50mm (2") must be allowed between the top of the refrigerator and the underside of the surface above it.

The back of the refrigerator may be placed close to the wall, but should not touch it.

The refrigerator is for use on 200 to 240V 50 Hz a.c. electricity supplies and has a 3-wire mains lead which is intended for connection to a 3-pin plug and a properly earthed socket outlet.

IMPORTANT: The wires in the mains lead of this appliance are coloured in accordance with the following code:—

GREEN-AND-YELLOW : EARTH. BLUE : NEUTRAL. BROWN : LIVE.

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:—

The wire which is coloured GREEN-AND-YELLOW must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol ⏚ or coloured green or green-and-yellow.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red.

WARNING — THIS APPLIANCE MUST BE EARTHED

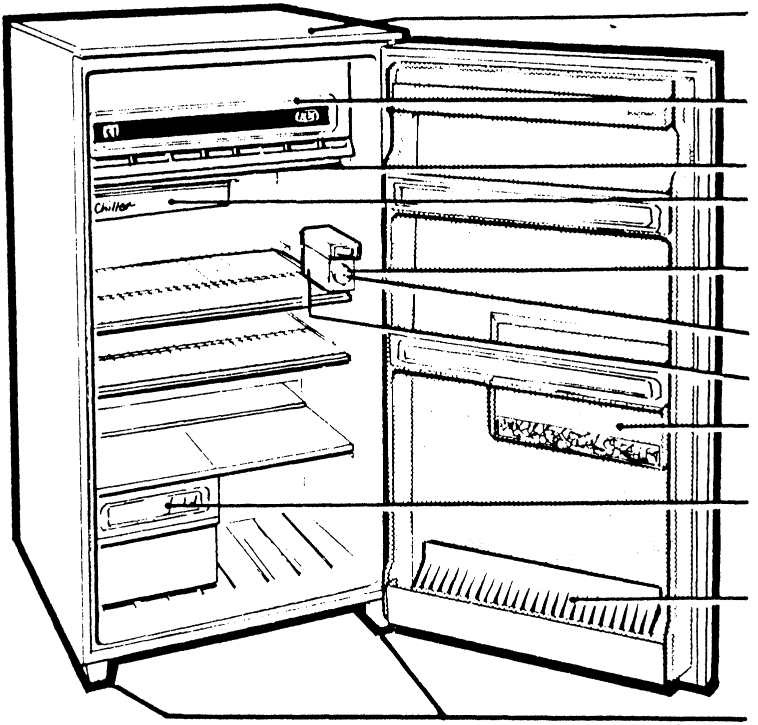
If a 13 amp. (B.S. 1363) fused-plug is used, it should be fitted with a 13 amp. fuse. In other cases, the circuit to which the refrigerator is connected should be fitted with a 10 amp. fuse.

Before using your refrigerator for the first time, it is advisable to wash the interior and its accessories as described later under 'Cleaning'.

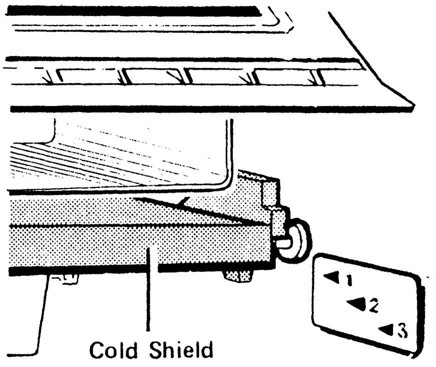
To start your refrigerator, connect the plug to the wall socket, switch on and turn the thermostat knob so that the indicator mark is opposite number 3 or 4.

TEMPERATURE REGULATION

The temperature in your refrigerator will be influenced by such things as its location, room



temperature, frequency and duration of door openings and the amount of ice made. These effects can be taken care of by changing the setting of the thermostat knob and/or the position of the cold shield which is situated immediately underneath the frozen food storage compartment. The shield hangs on a special support at the rear, and the front can be placed in three alternative positions in order to control the amount of cold air circulating to the fresh food compartment.



Under normal conditions of use, locate the front of the cold shield in the top (number 1) position ensuring that the supports on both sides of the refrigerator lining are engaged. Then, in general, with the thermostat knob set so that number 3 o 4 is opposite the indicator mark, the temperature in the fresh food compartment will be suitable for storing ordinary foodstuffs, whilst most types of frozen food can be kept in the frozen food storage compartment for up to a month.

If more cooling is required, especially in hot weather, turn the thermostat knob to a higher number, and move the cold shield down to the middle (number 2) position. If required, the temperature in the fresh food compartment can be lowered still further by

placing the cold shield in its lowest position, (number 3).

If, especially during cold weather, the food in the main compartment becomes too cold, see that the cold shield is in the upper (number 1) position and turn the thermostat knob gradually to lower numbers until suitable temperatures are obtained. Remember, however, to return the knob and cold shield to their usual positions in warmer weather or when extra food is to be stored.

FROZEN FOOD STORAGE COMPARTMENT

The frozen food storage compartment has a net volume of 22 litres (0.77 cubic feet) and has a two-star classification (**) which means that, provided the thermostat is set as described earlier under "Temperature Regulation", it will maintain a temperature of −12°C (10°F), or below. Under these conditions, most types of frozen food can be stored in the compartment for up to a month.

The length of storage time cannot be precisely stated as this varies very much with the nature of the packaged quick-frozen food stored – vegetables, fish, meat, fruit and dairy products. It is therefore important to take note of the food manufacturer's estimate of the permissible storage times for his products. This estimate, which should be marked on each frozen food package, takes into account inevitable variations during every day operation which may lead to loss of flavour, taste and colour.

If the frozen food is allowed to thaw, i.e. the packs become wet and limp, no attempt should be made to store or re-freeze – it should be consumed within 24 hours.

The frozen food storage compartment is for storing quick-frozen foods, ice-cream and making ice. It is not intended for the quick-freezing of foodstuffs.

STORING FOOD IN THE REFRIGERATOR

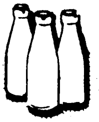
To prevent drying out and the transfer of flavours from one food to another, foods should always be stored in covered dishes, plastic bags or wrapped in foil or waxed paper.

Avoid using large dishes and do not stack food or food containers too closely as this interferes with the circulation of cold air within the cabinet.

The door shelf arrangement gives handy storage for bottles, tins, packets, etc. and there is a dairy compartment for butter and cheese.

NEVER PUT HOT FOOD INTO THE REFRIGERATOR.

Milk

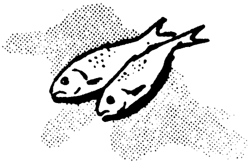


Wipe the caps and bottles with a clean cloth before placing in the door shelves.

Meat

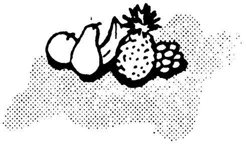
Unwrap meat as soon as it comes from the butcher. Wipe with a clean cloth. Re-wrap it in clean paper or foil or put it in a covered dish, and place on a shelf in the cabinet. Small cuts such as chops or steak can be placed in the chiller tray.

Fish



Remove any paper wrapping, wipe and place the fish in the chiller tray or a container surrounded by small pieces of ice. It is not advisable to store fish longer than a day or two.

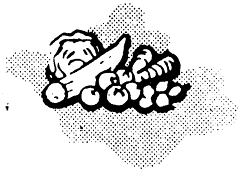
Fruit



Generally speaking, fruit need only be put in the refrigerator to chill it before serving, or to check over-ripening. All fruit should be wrapped or put into a covered container to prevent its smell reaching other foods; this is particularly important when chilling melons and pineapples. Bananas should NOT be kept in the refrigerator as they will turn black.

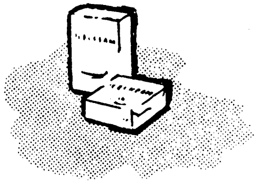
Citrus fruits – oranges, grapefruit and lemons – should not be placed in direct contact with plastic surfaces.

Salad Vegetables



Wash and thoroughly clean all green salad vegetables, such as lettuce, spinach, celery and cress. Cut off any unwanted parts such as tops of carrots and radishes, trimmings of lettuce and unusable celery tops. Wipe tomatoes and cucumber. Place in plastic bags and store in the salad drawer.

Ice-Cream



Ice-cream must be stored only in the frozen food storage compartment where it will keep for two or three weeks providing it is hard when placed in the compartment, and the thermostat is set as for frozen foods.

Canned Foods

Many canned foods, such as meats and fruits, become more palatable when chilled before serving. Also, the chilling of canned cooked meat ensures that the meat is firm for slicing.

Fruit juices and tomato juice are more enjoyable when cold, and some canned beers are improved by chilling.

It is not necessary to store canned foods and drinks in your refrigerator all the time—they need only be placed in the cabinet, or cabinet door shelves, two or three hours before consumption.

Wines and Other Beverages

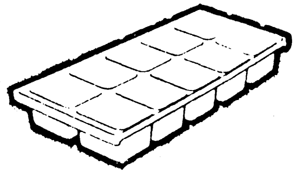
All WHITE wines—whether sparkling or not—should be served chilled, and the bottles should be placed in an upright position in the door shelves for about one hour before serving.

Lager and light beers should also be served chilled and both Cola drinks and soft drinks are greatly improved by being served cold.

The bottle holder in the lower door shelf allows the safe storage of differing sizes of bottles.

Never put bottles or cans of carbonated (gassy) drinks in the frozen food storage compartment as they may burst if the gas is forced out by freezing.

Ice-Making



Fill the ice-tray with water to within 5 mm ($^3/_{16}$") from the top then place the tray directly on the bottom of the frozen food storage compartment. After ice had formed, the tray may be stored in the chiller tray in order to make room for more frozen food in the frozen food storage compartment.

To release the ice, hold the tray in both hands and give it a slight twist. Individual pieces of ice can then be extracted and empty spaces refilled with water.

NEVER USE ANY INSTRUMENT TO PRISE AN ICE TRAY OR FROST FROM THE EVAPORATOR.

WORK TOP

The melamine surfaced top of this refrigerator has been designed to provide the feature of a working surface. Whilst this is suitable for withstanding normal kitchen activities such as pastry making and vegetable preparation, it should not be used for chopping or hammering, and it is not intended to withstand the heat of utensils taken directly from an oven.

If heavy loads are to be supported on the refrigerator, a sheet of blockboard or similar material should first be placed over the top to spread the load. The space at the back must, however, be left open for air circulation purposes.

DEFROSTING

Frost will form gradually on the walls of the frozen food storage compartment and underneath it. The frost must not be allowed to choke the space between the underside of the frozen food storage compartment and the cold shield. *Regularly each week, drop the cold shield down to its lowest position and inspect the underside of the frozen food storage compartment. If you can see more than about 6 mm (¼") of frost build up, then the refrigerator should be defrosted.* Return the cold shield to its usual position. TO DEFROST WHEN FROZEN FOODS ARE NOT BEING STORED. The refrigerator has a semi-automatic defrosting device; to defrost simply push in the button in the centre of the thermostat knob. Remove the ice tray, empty the chiller tray and replace it. Keep the door closed.

The refrigerator will remain switched off until the frost has melted and will then re-start automatically. The time taken will depend on the accumulation of frost and the room temperature. When defrosting is complete, empty the chiller tray of water. FROZEN FOODS AND DEFROSTING. It is difficult to keep large quantities of frozen food during defrosting, so let your stocks run down beforehand.

When defrosting, remove the frozen foods, wrap them loosely, but completely in several layers of clean newspaper and place the package in the salad drawer. Turn the thermostat knob to OFF, or switch off at the plug. Empty the chiller tray and replace it.

Remove the ice tray and place a bowl of hot (not boiling) water in the frozen food storage compartment. If necessary, replenish the hot water until all the frost has melted. *Do not attempt to defrost more quickly by means of an electric fire or other form of heat as this may damage the plastic surfaces.*

When defrosting is complete, quickly wipe out and dry the frozen food storage compartment and replace the frozen foods. It must be noted that, if during defrosting

the temperature of the frozen food is allowed to rise unduly, its storage life may be shortened.

Return the thermostat knob to the appropriate setting or switch on at the plug, empty the chiller tray and replace it. Do not attempt to make ice until the cabinet has cooled down again.

CLFANING

Periodically, the inside of the refrigerator should be cleaned thoroughly.

Disconnect the refrigerator from the electricity supply, empty the cabinet and take out the salad drawer, shelves, etc. The door shelves can be removed simply by lifting one end upwards.

Clean the inside of the cabinet and door, and the accessories, with a clean cloth wrung out in a weak solution of bicarbonate of soda and warm water. Wipe over with a cloth rinsed in warm water only, and dry thoroughly.

Do not wash any plastic parts in water that is more than hand warm and do not expose them to dry heat.

Dust the outside of the cabinet regularly, and occasionally wipe it over with a clean, damp cloth, followed by a dry, clean, duster. A little mild wax polish, applied sparingly to the paintwork every few months, will help to maintain the gloss finish in good condition.

NEVER USE STRONG CHEMICALS, ABRASIVES, OR HIGHLY PERFUMED CLEANING MATERIALS ON ANY PART OF THE REFRIGERATOR.

After cleaning and drying, rub a little non-scented talcum powder or French Chalk onto the sealing face of the 'rubber' door gasket, particularly down the hinge side. This will enable the gasket to move readily against the cabinet as the door is closed.

HOLIDAYS

Many fresh foods will not keep in a refrigerator for the length of a normal holiday and it is usually advisable to consume or dispose of any remaining before departure. Frozen foods may be left in the frozen food storage compartment (with the refrigerator operating) for use on return from holiday, providing their recommended storage times will not have been exceeded.

If the electricity supply is turned off at the main switch, remember that it will put your refrigerator out of use. If it is intended to do this, the refrigerator must first be emptied and cleaned, and the door left open, as described in the next item.

REFRIGERATOR OUT OF USE

Whenever your refrigerator is to be out of use for a period, switch off and remove the plug from the supply socket. Empty the refrigerator, defrost the frozen food storage compartment then clean and thoroughly dry the interior and accessories as described under 'Cleaning'. Leave the door ajar otherwise the air inside may go stale giving rise to an unpleasant odour which could be difficult to remove at a later date.

INTERIOR LIGHT BULB

To change the interior light bulb, first disconnect the refrigerator from the electricity supply then remove the light cover by gripping it lightly and depressing the back of the cover with the fingers whilst turning it towards you. Unscrew the bulb and screw in a new S.E.S. 10 or 15 watt bulb. Put back the cover making sure that the lugs in the cover engage the slots in the holder. Reconnect to the electricity supply and switch on.

Replacement of light bulbs is not a free-under-guarantee service.

Guarantee

This Guarantee is offered to you as an extra benefit and does not affect your legal rights.

Electrolux products are carefully designed, manufactured, tested and inspected and in consequence we can undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free of any charge.

The guarantee is only conditional upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions in European temperate climates. It may however be invalidated by unauthorised repair or modification of the appliance.

The Company does not accept any additional liability for defects arising from normal wear and tear, neglect or accident. The interior light bulb, and glassware, are also excluded from the guarantee.

Customers are asked to assist the Company to carry out its undertaking under this guarantee by filling in the details on the enclosed registration card and returning it within 14 days. This will provide valuable statistical information.

Proof of the date of purchase will be required before free service is provided. Regional Offices where service can be requested are listed below.

For future reference, please enter the date of purchase in this panel ___ / ___ / ___

Electrolux Service Organisation

Requests for service should be made to your nearest Electrolux Service Office. Please specify Model Number when applying.

† **SOUTHERN REGION**
Electrolux Ltd., Hippodrome House, Birchett Rd, Aldershot, Hants. GU11 1LU
Aldershot 24505 (STD code 0252).
For Southern, South Eastern and South Western Electricity Board areas.

Brighton area. 12 Gloucester Place, Brighton 694341 (STD code 0273).

Devon and Cornwall. 231 Albert Road, Devonport, Plymouth 58161 (STD code 0752).

Avon and Somerset Templar House, Temple Way, Bristol 211876 (STD code 0272).

Jersey. 1A Victoria Road, Georgetown, St Saviour. Central 22138 (STD code 0534)

† **EASTERN AND LONDON REGION**
Electrolux Ltd., (Eastern & London Service Office), Oakley Road, Luton, Beds. LU4 9QQ
Luton 55966 (STD code 0582).
For Eastern and London Electricity Board areas.

Thames area of Essex. 638 London Road, Westcliffe. Southend 354313 (STD code 0702).

† Users residing within 20/30 miles of Croydon, including all London Postal Districts, may telephone 01-686 4321 to register service requests.

MIDLANDS & SOUTH WALES REGION
Electrolux Ltd., 3 Strensham Hill, Moseley, Birmingham B13 8AQ (021-449 5252).
For Midlands and East Midlands Electricity Board areas.

Nottingham area. 15 Heathcoat Street, Nottingham 48355 (STD code 0602).

Potteries area. 107 Church Street, Stoke-on-Trent 413414 (STD code 0782).

South Wales Electricity Board area.
19 David Street, Cardiff 387444 (STD code 0222).
Powell Duffryn House, Adelaide Street, Swansea 51848 (STD code 0792).

NORTHERN REGION
Electrolux Ltd., Record Mill, Empire Street, Great Harwood, Blackburn, Lancs. BB6 7SR
Great Harwood 886666 (STD code 0254).
For North Western Electricity Board area.

Manchester area. 88 Bury Old Road, Whitefield, Manchester (061-798 9689)

Merseyside & North Wales Electricity Board area. 141 Brook Street, Chester 312038 (STD code 0244).

Yorkshire Electricity Board area. 70 Cross Gates Road, Leeds 608511 (STD code 0532).

SCOTLAND & NORTH EASTERN REGION
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For Scottish Electricity Board areas.

Aberdeen area. 8 Cornhill Arcade, Cornhill Drive, Aberdeen 695761 (STD code 0224).

Dundee area. 119 Hilltown, Maxwell Shopping Precinct. Dundee 22630 (STD code 0382).

Tyne & Wear/Durham areas. 1 Eastbourne Avenue, Gateshead 782381 (STD code 0632).

Teeside/N. Yorks. areas. 49 Mandale Road, Thornaby, Stockton-on-Tees 64848 (STD code 0642)

NORTHERN IRELAND
Electrolux Ltd., 27 Franklin Street, Belfast BT2 8DU Belfast 27512 (STD code 0232).

SOUTHERN IRELAND
Electrolux (Santry) Ltd., Santry Avenue, Santry, Dublin 9. Dublin 373721 (STD code 0001).

REFRIGERATOR RF750,A—A LUX MODEL, MADE IN ENGLAND

Electrolux

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